



DE KRANS

CALITZDORP

De Krans A Twist of Fate 2015

Winemaker: Louis van der Riet
Appellation: Calitzdorp
Grape varieties: Tinta Barocca, Tinta Amarela
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Background

De Krans Wine Cellar is situated along the upper reaches of the picturesque Gamka River Valley near Calitzdorp. The history of the farm dates back to 1890 when the current owners' great grandfather bought part of the first farm established in Calitzdorp, named Buffelsvallei ("Buffalo valley") on the edge of the municipal boundary of Calitzdorp.

The first grapes were planted in 1936 mainly for the production of raisins and some dessert wine. In 1964 the present cellar was built and De Krans quickly became well-known for quality ports and Muscat dessert wines, as well as dry table wines.

The current owners and winemaker now take advantage of the unique Calitzdorp terroir to produce great quality Cape ports and table wines from a range of interesting grape varieties.

Vineyards

Tinta Barocca was the first Portuguese grape to find its way to the Klein Karoo in 1973. However this was never planned, as the Nel family actually thought they had planted Shiraz. Similarly, in 2004, Tinta Amarella was planted, thinking it to be Tinta Roriz. These vines finding their way to Calitzdorp due to a simple twist of fate has now for years been vital to the success story of Calitzdorp port and dry table wines.

Winemaking

Tinta Amarela and Tinta Barocca are harvested together early February at 23.5° Balling. Bunches are destemmed, crushed and rapidly cooled in an open fermenter. The berries are then left untouched to naturally start fermenting. As soon as fermentation starts the free run juice is drained from the vessel and cool fermented at 15 to 18° C in tank. After fermentation is complete the wine goes through malolactic fermentation (MLF) and then to older 300L French oak barrels for 12 Months before bottling.

Winemaker's comments

Colour: lovely cherry red

Bouquet: sweet strawberry and red cherries fill the glass, with complex underlying flavours of spice, leather, earthiness and subtle oak

Taste: Quaffable red berries and spice. Smooth tannins and integrated acidity.

Food pairing

Your next favourite wine for a braai. Easy drinking this wine is versatile & will compliment any occasion. As a 'twist' enjoy chilled for the perfect summer red wine.

Chemical analysis

Alcohol: 13.34%
pH: 3.44
TA: 5.83
RS: 2.81 g/l
Extract: 27.90 g/l

Awards

New Release

